

头盘

	澳门币\$
高雅扒房豪华海鲜拼盘大汇演 波士顿龙虾1只，大虎虾，柠汁腌北海道扇贝及鲍鱼各2只，青口6只及精选生蚝4只	788
炒鲜虾 配绿茵香酒，鲜茄肉，希腊芝士及罗勒	148
煎鹅肝 配甜包多士，黄梅茸，砵酒汁	158
烤八爪鱼 伴腌制朝鲜蓟，柠檬酒汁	158
蟹肉焗大蘑菇 配菠菜，茄乾，丰提纳芝士及烟肉	158
轻煎北海道带子 伴青苹果沙律配鲜茄黑醋汁及烟熏海盐	178
香煎珍宝蟹饼 配香味凤梨酱	188

沙律

	澳门币\$
高雅凯撒沙律	118
嫩菠菜沙律 伴烟肉，葵心，蘑菇，温泉鸡蛋，糖渍合桃	128
油封鸭胗肉火箭菜沙律 伴红洋葱，蓝芝士，烟肉碎及黑醋芥末汁	138
高雅烤鸡肉沙律 伴鲜茄，鸡蛋，烟肉及蜜糖芥末汁	138
蕃茄水牛芝士沙律 配陈年黑醋及橄榄油	148
鲜鲍鱼烤菜沙律 配无花果黑醋汁	168
即开生蚝 (3只起计)	
纷迪奇生蚝	45
白珍珠生蚝	55
法国吉拉多生蚝	65

汤类

	澳门币\$
蘑菇浓汤 配黑松露	88
蚬肉忌廉周打汤	98
缅甸州龙虾浓汤 配白兰地	118

扒类

	澳门币\$
美国特级牛柳 (8安士)	398
美国特级牛柳 (12安士)	508
美国特级纽约西冷牛扒 (12安士)	418
美国特级肉眼牛扒 (12安士)	398
澳洲M-7 和牛牛柳 (10安士)	788
28日熟成特级肉眼扒 (10安士)	498
28日熟成特级西冷牛扒 (10安士)	498
鹿儿岛A4和牛西冷牛扒 (10安士)	888
美国战斧牛扒 (40安士)	1,680

牛肉之外……

	澳门币\$
油浸法国鸭胗 烩红椰菜，焦糖苹果	298
澳洲草饲羊扒 (10安士)	358
澳洲草饲羊架 (10安士) 需时25分钟烹调至五成熟	368
西班牙黑毛猪扒 (12安士)	418

其他添加配搭

	澳门币\$
香煎鹅肝	138
香烤龙虾 (半只)	188

海鲜类

	澳门币\$
香烤海鲜大汇 波士顿龙虾1只，大虾及鲍鱼各2只，精选生蚝4只及青口6只	788
香煎挪威三文鱼扒 (8安士)	248
香烤大虎虾 (3只)	298
香烤黑银鳕鱼柳 (8安士)	348
香烤或清蒸生猛波士顿龙虾 (1磅/450克 配柠檬牛油汁)	398
芝士汁焗波士顿龙虾	428
阿拉斯加蟹脚 (冰镇或香烤) (14安士)	558

伴菜

	澳门币\$
牛油薯蓉	58
炸薯条	58
焗薯 配酸忌廉，烟肉碎，车打芝士及青葱	58
芝士焗通粉	58
枫糖蜜饯幼胡萝卜	58
香蒜炒鲜蘑菇	58
西兰花 配芝士汁	58
菠菜 可选配忌廉煮或香炒	58
酥炸洋葱圈	58
鲜青芦笋 配荷兰汁	58
自选4式组合	澳门币\$198

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所有价目须另加10%服务费

APPETIZERS

	MOP
Copa Chilled Seafood Extravaganza <i>1 Whole Boston Lobster, 2 Tiger King Prawns, 2 Ceviche Scallops, 2 Abalones, 6 Fresh Mussels and 4 Fresh Oysters</i>	788
Sautéed Shrimp <i>in Pernod, Tomato Concasse, Feta Cheese, Basil</i>	148
Pan-seared Foie Gras <i>with Brioche Toast, Apricot Puree, Ground Pistachio in Port Wine Reduction</i>	158
Grilled Octopus <i>with Pickled Artichoke, Limoncello Dressing</i>	158
Gratined Portobello Mushroom <i>with Crab, Spinach, Semi-dried Tomato, Fontina Cheese and Bacon</i>	158
Seared Hokkaido Scallops <i>with Granny Smith Apple Salad, Balsamic Tomato Dressing and Smoked Maldon Sea Salt</i>	178
Pan-fried Jumbo Lump Crab Cake <i>with Spicy Pineapple Remoulade</i>	188

SALADS

	MOP
The Copa's Caesar Salad <i>Sourdough Croutons</i>	118
Baby Spinach Salad <i>with Smokey Bacon, Hearts of Palm, White Mushroom, Soft Boiled Egg and Candied Walnuts</i>	128
Duck Confit and Arugula Salad <i>with Red Onion, Blue Cheese, Bacon Bit, Balsamic Dijon Vinaigrette</i>	138
Grilled Chicken Club Salad <i>with Tomatoes, Egg, Smokey Bacon, Cheddar Cheese and Honey Mustard Dressing</i>	138
Tomato and Mozzarella Cheese <i>with Aged Balsamic and Extra Virgin Olive Oil</i>	148
Fresh Abalone and Grilled Stack of Ratatouille <i>with Fig Balsamic Vinaigrette</i>	168
Fresh Shucked Oyster (<i>min. order 3 pieces</i>)	
Oyster Fine de Claire	45
Oyster White Pearl	55
Oyster Gillardeau	65

SOUPS

	MOP
Forest Mushroom Bisque <i>with Black Truffle</i>	88
Clam Chowder	98
Maine Lobster Bisque <i>with Brandy</i>	118

STEAKS AND CHOPS

	MOP
USDA Certified Prime Tenderloin (8oz)	398
USDA Certified Prime Tenderloin (12oz)	508
USDA Certified Prime New York Striploin (12oz)	418
USDA Certified Prime Rib-Eye Steak (12oz)	398
Australian M-7 Wagyu Beef Tenderloin (10oz)	788
28 Days Dry Aged Prime Beef Rib-Eye Steak (10oz)	498
28 Days Dry Aged Prime Beef New York Striploin (10oz)	498
Kagoshima A4 Striploin of Beef (10oz)	888
USDA Prime Tomahawk Steak (40oz)	1,680

OTHER APART FROM BEEF.....

	MOP
Confit of French Duck Legs <i>Braised Red Cabbage, Caramelized Apples</i>	298
Australian Grass-Fed Lamb Chops (10oz)	358
Australian Rack of Lamb (10oz) <i>Preparation: 25 minutes for medium cooked</i>	368
Spanish Iberico Pork Chop (12oz)	418

ADD TO YOUR STEAK

	MOP
Pan-fried Foie Gras	138
1/2 Grilled Lobster	188

SEAFOOD

	MOP
Seafood Mixed Grill <i>1 Whole Boston Lobster, 2 Tiger King Prawns, 2 Abalones, 4 Fresh Oysters and 6 Fresh Mussels</i>	788
Pan-fried Norwegian Salmon Fillet (8oz)	248
Grilled Tiger King Prawns (3 Pieces)	298
Pan-seared Chilean Sea Bass Fillet (8oz)	348
Grilled or Steamed Live Boston Lobster (1Pound/450g)	398
Live Boston Lobster Sautéed in Thermidor Style	428
King Crab Leg <i>Chilled or Grilled (14oz)</i>	558

SIDE DISHES

	MOP
Buttered Mashed Potatoes	58
French Fries	58
Loaded Baked Potato <i>with Sour Cream, Bacon Bits, Cheddar Cheese and Chives</i>	58
Macaroni and Cheese	58
Maple Glazed Baby Carrots	58
Sautéed Garlic Mushrooms	58
Broccoli <i>with Cheese Sauce</i>	58
Spinach <i>choice of Creamed or Sautéed</i>	58
Deep-fried Onion Rings	58
Fresh Green Asparagus <i>with Hollandaise Sauce</i>	58
Any Combination of 4 Side Dishes	MOP198